Tested Foods The Tribune Institute Tested Tools



How It Works If a Lamp Socket Is Your Omnipresent Ice Man

the "Frigidaire" Is Just That, Ideal Refrigeration With Low Running Costs

matic electric refrigerator.

schold unit of the type that is to the right.

approximately one-fifth that of the for a few hours.

wied to a freezing temperature brine tank. within an hour, and the contents of Neat and Efficient Construction the food compartments kept at an grice with ten pounds of ice a make tight seals around the edges by-granted proper treatment.

Care Needed for Best Results

While the automatic devices hidwhind the skirts of the lower cabiat are largely responsible for the moper operation of the Frigidaire, which the housewife should observe for best results. Some foods require ow temperatures for proper preservation, while others will remain fresh in the upper compartment of

the ordinary ice box also, but is doubly, important in a refrigerator frigerator. of the mechanical type, where tem-

damper which controls the cir- vicinity of New York City. colation of air through the food | While running, the moto

une Institute)

To Make Cold Lamb a "Company" Dish

WHEN company drops in for luncheon, and all you have in the house is a bit of cold lamb left from last night's roast, don't letthat worryyon. You can make cold sliced lamb the most tempting of "company" dishes, especially for these

K envelope *Knox Sparkling Gelatine
K cup cold water % teaspoonful selt
l cup sugar
l cup vinegar
l cup finely chopped
mint leaves

hot days, by serving with it a deli-

cate Mint Jelly:

Soak gelatine in cold water five minutes, and dissolve in syrup made by boiling sugar and vinegar five minutes. Add sait and paprika, (color green, - if desired), then add mint leaves. Let stand five minutes, strain into small wet

*Knox Sparkling Gelatine is specified because of exceptional purity.

| compartments, and so can be used to raise or lower the tempera-DUT won't the cost for electures within a range of about 10 tricity to operate it be so degrees. In case the cabinet interior much more than the cost is not cold enough the damper should exe!" queries the average house- be opened further by moving a ser on being introduced to the thumb lever to the left, or if it becomes so cold that liquids in the Not so," the electric meter tells lower part of the refrigerator begin after a long and varied test upon to freeze the condition can be cor-Frigidaire, a highly developed rected by moving the damper lever

The exceedingly cold tank of The real expense, like that of the brine in the upper left-hand corner eadern radio outfit, is in installa- of the cabinet takes moisture as on, and not in the subsequent up- well as heat away from the air cir-Lep. All the advantages of a freez-culating past it. The moisture of chamber for ices and creams, freezes on its surface to a dry, white w and regular temperatures in the frost that should be removed once od compartments, little moisture or twice a month, depending upon the circulating air, sanitation and the rapidity of its accumulation, by ice man or drip pan are available turning off the current to the motor at a cost per hour for electricity and opening the refrigerator doors

Uncovered pans of warm, moist By actual experiment it was found food or liquids give up considerable at at a 10-cent rate for electricity moisture to the dry, cool air passpounds of ice cubes could be ing over them. It is advisable to ade in the freezing chamber, a gal- cover foods of this character in orof unpalatably warm beverage der to minimize the frosting of the

Two inches of solid cork and an average temperature of 45 degrees interval of air space between the for 26 cents a day. Making more white enameled, laminated wood exme would, of course, increase the terior and the porcelained steel lincost, and making less than ten ing are of considerable assistance pounds would bring it below this to the refrigerating element in keepfore. A monthly bill of about \$8 ing the inside of the cabinet cold. for electricity should cover maximum Double rows of live rubber ridges

of each of the doors when they are

clamped shut, thus preventing leak-

age of the chilled air from within. in with the refrigerating elements heavily nickeled brass, so that cor-Door hinges and locks are of rosion of those parts is impossible. Neither can there be any corrosion there are a few simple precautions in the corners of the food compartor inaccessible depositories for dirt ments, as the junctions of the porcelained steel walls are seamless and

Installation Requirements

About six square feet of floor As is brought out in the accom- space, an ordinary lamp socket panying illustration, the wrong dis- source of electricity, such as would bution of food in any refrigerator be used in operating a washing mabe responsible for unusually chine motor, water at a reasonable high temperatures. This applies to pressure and a drain are needed for the installation of this automatic re-

The machine tested in the Instiperatures are quite a bit colder than tute laboratory used from eight to ose of the average ice-cooled re- ten cubic feet of water a day, which would be a negligible expense at Beneath the chilling chamber is the rates for water within the

about half as much current as an (Tested and endorsed by the Trib- electric toaster, and unless freezing ice the machine will be in operation about a third of the time. The hum of the motor and purr of gears while not at all unpleasant may be considerably muffled by seeing to it that the part of the floor upon which the cabinet is to set is perfectly solid.

With the five non-corrosive, removable racks in place the floor amounts to 11 square feet of area. The total volume of the food compartments is 8% cubic feet, and in addition to this the three trays slid-

The motor, compressor and auto- pressor. efficient operation of the Frigidaire | There are liquids which bubble the motor is turned on or off with aire is one of them. "Impossible,"

represent Time meta

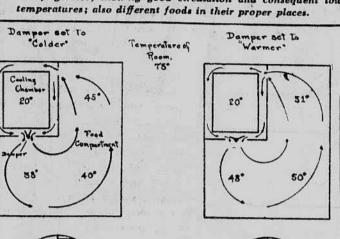
of the box to the outside. Heat leaks through the walls into open before he reaches you.

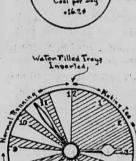
are all confined within 20 inches and boil merrily far below the temof the floor behind the lower walls perature at which water would be of the cabinet. By means of the frozen solid, and the sulphur dioxide automatic controls the current to used as a refrigerant in the Frigidrise and fall in the temperature of you say, "to boil anything without the brine tank, located in the upper heat." And right you are. If the left-hand corner of the cabinet. The kettle of water boils on the stove it must take heat from the flame under it, and if the sulphur dioxide boils at what we call a "freezing" temperature, it will take heat from anything that comes in contact with The coils of pipe in which it is allowed to boil in the Frigidaire are inside the brine tank surrounded by the salty liquid. The refrigerant boiling removes heat from the brine, leaving it colder than a block of ice.

After it has boiled or changed to a vapor the sulphur dioxide is pumped into the condenser, where it gives up its heat to the cooling water and becomes a liquid once more to be boiled over again. The same charge of sulphur dioxide is used over and over again indefinitely to carry heat out of the cabinet interior, leaving the cooling chamber cold enough to freeze ice creams and ices or properly preserve foods in the food compartments.

Convenient and Clean The ice man, with his dripping

The Right Way to fill a refrigerator, showing good circulation and consequent low





THE two upper diagrams show air circulation and average temperatures in the compartments of the Frigidaire for two extreme settings of the damper in the bottom of the cooling chamber. The shaded sectors of the small

circles show that the motor runs less than a third of the time, and costs only 16.2 cents a day for the coolest temperatures and 15 for the 'warmer" setting. Both conditions are satisfactory, but the 45 degree maximum is ideal.

The large shaded dial represents the actual time that the motor runs when making ice as contrasted with

temperature of the salt solution in burden, may be a most considerate ment. Lettuce, however, was found this tank is kept from 10 to 15 de- and reliable sort of fellow and still to retain its original crispness for grees below the freezing tempera- be the source of sorrow. (And rush- as long a period as a week after ture of water. A small compressor ing home to empty the ice pan is a having been washed, drained and or pump driven by the motor cir- chronic irritation to the house- kept in a covered aluminum conculates the sulphur dioxide, which keeper.) When a warm night has tainer at the bottom right side of as the refrigerant serves to carry seemingly made a mole hill out of the refrigerator. the heat from the brine tank to the the mountain of ice he lugged in By the end of the fourth day the space available in the refrigerator circulating water in the condenser, yesterday, he is certain to be late stems of lettuce in an iced box had or, in other words, from the interior with a fresh supply, because there browned, and at the end of the fifth is a long list waiting with ice boxes day the vegetable was past useful-

ing into the freezing chambers will and this in addition to heat entering dwindled so completely that the food sample from the same bottle placed the box when the doors are opened compartment temperatures begin to in an iced refrigerator was sour at make more than nine pounds of ice, and comparatively warm foods or rise and the hibernating bacteria the end of four days. liquids placed inside must be awaken to start their onslaughts on A Better Way to Keep Peas 72 glass-sized cubes, or hold a gallon of heavened for rapid collins. "pumped out" by the little comthe perishables. Wrapping the ice As an experiment a quantity of when it is melting.

are maintained in the cabinet, with cept those kept in the open vessel foods mean an actual saving in shriveled somewhat. money and an unsurance of health. The three samples were cooked

Much of the natural ice used in a box contains foreign matter that accumulates in the drain pipe or corners of the chamber and is liable

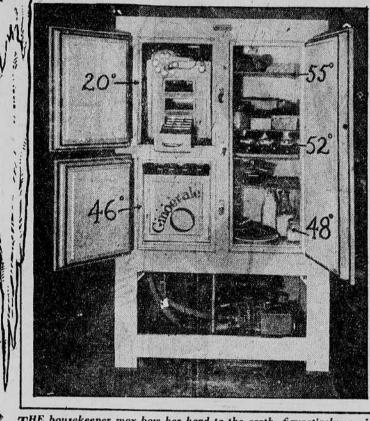
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to result in disagreeable odors or be of the finest bottled waters if to result in disagreeable odors or be of the finest bottled waters if prove a source of contamination. In desired. Even cubes from the ordicontrast to this the ice cubes frozen nary tap water will be as pure and in the Frigidaire freezing trays may pleasant to taste as the water itself.

The Wrong Way

to "stuff" a refrigerator, showing circulation cut off, resulting in higher temperatures because Policeman Thermostat controlling the motor is cut off from the cries for help from the warming food com-



THE housekeeper may bow her head to the earth, figuratively speaking, before this refrigerator, but she will not need to do it literally as with many types, for the refrigerating unit, stored beneath the food compartments, lifts them twenty-five inches from the floor. Other notable points in construction are the porcelain steel lining with rounded corners; live rubber rolls that effectively seal the doors -unless you forget to close them; and the carefully balanced parts of the refrigerating unit which result in quiet running.

Some Special Stunts Not **Expected of Refrigerators**

Discovered by Edna I. Sparkman, Domestic Scientist

RENEATH the freezing chamber the coldest part of the food com- the sweetness of the first lot. The convenient for serving, and within cents a quart. partment and the most suitable, uncovered samples were lacking in two hours after being set in the therefore, for the storage of milk, both flavor and sweetness. butter, desserts, which are to be Fresh meats can be preserved in chilled but not frozen, bottled bev- prime condition longer than in the

To the right of this can be placed properly covered to prevent drying fresh meats and eggs. On the mid- out in the moisture-free air of the dle shelves of the right-hand com- mechanical refrigerator. partment are placed leftovers (which should, by the way, be covered to prevent their drying out) fats, oils, mixed sauces, etc. Fruits and vegetables will keep best in the warmer region at the top of this compart-

ness. Milk kept perfectly sweet for the interior of the best refrigerators. In the meantime the ice may have a week in the Frigidaire, while a

in newspapers may prolong its exist-green peas was divided into three matic controls responsible for the How the Machine Refrigerates ance until the ice man arrives, but it lots, the first being left in the pods is a great injustice to the box to ex- in a paper bag, the second shelled pect efficient operation under such a and placed in a tightly covered conhandicap. Ice cools the contents only tainer, and the third shelled and put in an open container. In or-In the case of the mechanical re- der to "high light" the effect they frigerator there is no ice man to were left on one of the upper shelves wait for nor brimming drip pan to of the Frigidaire for a week. At empty. Constant, low temperatures the end of this time all the peas exthe result that food spoilage is appeared to be in good condition. much less apt to occur. Well kept Those that were left uncovered had

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THOROUGHLY pickled and then steeped in the fragrance of sweet hardwood smoke, Adolf Gobel's "Quality First" Smoked Ham is a delicacy to be enjoyed often. Buy it at your food store for baking, broiling or frying.

Your Electrical Refrigerator Ensures Perfect Service

these cubes can be made in each of | half a lemon. the three trays within a period of the molds.

with ice cold drinks even in the ready to serve. event that there are no ice cubes on hand. More than a gallon (three trays full) of such beverages as lemonade this temperature within thirty min- and combined with fruits. utes. Six cupfuls of boiling hot tea can be chilled to "freezing" within not to leave the mixture in over

Points on Frozen Desserts

line, depending upon the amount of salad. stirring and the richness of the in-

The Best of the Tested Recipes A delicious strawberry mousse Creams, mousses, sherbets, etc.,

and a blindfolded jury unanimously (whipped) and a few drops of lemon frozen in the average bucket freezer voted that those kept in the pods juice. were the sweetest, the covered peas A portion of this was placed in

average icebox, provided they are

ly smooth texture was made accord-Ice that can be made either from cupful of sugar, one-half teaspoon- eral Motors).

the ordinary tap water or special bot | ful of gelatine (which has been tled varieties comes from the trays soaked in one tablespoonful of in shapely cubes that fit comfort- water), three-quarters of a cupful ably into a tumbler. Twenty-four of of grated pineapple and the juice of

This was placed in the pan and five to seven hours. At the end of chilled, then removed to a deep pan this time the trays are removed and and whipped, and the white of one inverted under running cold water egg, beaten light, stirred in. Aftuntil the cubes may be slipped from er returning this to the freezing tray it was stirred three times at Unexpected guests during the half-hour intervals. Within three warm summer days may be served and a half hours the sherbet was

Frozen Salad Mixtures

During the "dog days," instead of serving hot, steaming dishes, it is or punch can be cooled from tap well to vary the menu with refreshwater temperature to the freezing ing frozen salads. These may be prepoint within an hour, while one pan- pared from mayonnaise or cream ful (six cupfuls) may be cooled to cheese mixed with whipped cream

If fruits are to be added it is best forty minutes after the steaming night, because the juices of the liquid has been poured into the tray. fruits will freeze to a hard crystal-The three trays would cool a gallon line mass, which is unpleasant to eat. in 1.5 hours. The trays can be more The following recipe, which would easily handled when filled, and the serve four or five persons, was frozen cooling time will be shortened some- sufficiently within three hours: Pulp what if the heavy metal cube molds from one-fourth grapefruit, oneare put in place for the emergency half orange, one-half cupful diced canned pineapple, one-half cupful cherries, one-half cupful mayon-Any mixture may be frozen in the naise, one-fourth cupful cream extreme cold of this refrigerator (whipped). This was poured into a chilling chamber, but after trying cocoa tin, covered with a cloth held different combinations we came to in place beneath the lid. After it the conclusion that those having air was frozen cold tap water was beaten into them were smoothest and poured over the container, melting most satisfactory. The unbeaten the outside sufficiently to allow conmixtures were more or less crystal- venient removal of the brick-shaped

The engineer contributes this information as to the relative merits and expense of the Frigidaire as an ice cream freezer:

made as follows was frozen in the can be prepared in this machine at Frigidaire: One cupful of berry a cost of from one cent to a cent pulp, one-quarter cupful of sugar, and a half a quart, depending upon three-quarters of a cupful of cream its consistency. Two quarts of cream requires ten pounds of ice, which, at a rate of 50 cents a hundred pounds. where the chilled air enters is had a fairly fresh flavor but lacked paper mousse cups, which are very would amount to two and one-half

> From the standpoint of economy. trays the mixture was solid. The convenience in preparation and the remaining one and one-half cupful work of cleaning up afterward, the was placed in a pan two inches deep freezing chamber of the Frigidaire and set in a tray for four hours, has the advantage-at least, in the after which it was ready for serving. making of frozen dainties that do Pineapple sherbet of a particular- not require constant stirring.

The Frigidaire Electrical Refriging to the following recipe: One and erator. Made by The Frigidaire

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gestion and quick assimilation.

Served with milk or cream Grape-Nuts is a complete food -and along with its nutritive qualities is that wonderful

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